

Explore your
infinite
possibilities with Cargill



LABEL-FRIENDLY



GOOD **EXCELLENT**

FLAVOUR RELEASE

FUNCTIONAL BENEFITS

✦ **BLOOM
RESISTANT**

⊗ **SHAPE
RETENTION**

End-to-end solutions in chocolate confectionery

The broadest range of food ingredients in chocolate confectionery applications

Experience our in-house chocolate confectionery expertise, with end-to-end food ingredient solutions

The perfect partner for co-development

Create the ideal recipe for your needs and leverage our ingredients and application expertise

Assured supply and risk management

Our team of risk management experts sets a high bar for quality, consistency and assured supply, and helps you navigate uncertainties in the market

Sweet indulgence, minus the guilt

Precisely formulated cocoa butter alternatives



COCOA BUTTER SUBSTITUTE

SSSP™

A best-selling, lauric confectionery fat, offering excellent meltdown, superior gloss retention and snap in your moulded products.

✓ Range available: Standard & 37

Hysoc™

Cargill's coating and enrobing fat with various melting points allows for the best fat selection for your desired chocolate confectionery applications, from label-friendly to flexible options.

✓ Range available: B, LT, LTI & RT

Recommended chocolate confectionery applications:

- Moulding for chocolate bars, decorations and hollow figurines
- Coating and enrobing



COCOA BUTTER REPLACER

Olinera™

A flexible solution that delivers a richer cocoa flavour through higher compatibility with cocoa butter. This translates to wonderful confectionery products with an elevated sensory experience and without partially hydrogenated fat.

✓ Range available: Standard, LT & NH

Recommended chocolate confectionery applications:

- Flexible coating and enrobing



COCOA BUTTER EQUIVALENT

Coconera™

A coating and moulding confectionery fat that is 100% compatible with cocoa butter. Choose our AP range for the same eating qualities and sensory properties as cocoa butter in confectionery and chocolate products.

✓ Range available: AP, QP & SP

Recommended chocolate confectionery applications:

- Coating for praline shells, coated nuts and coated wafers
- Moulding for chocolate tablets or bars, moulded chocolates and festive chocolates





A world of infinite possibilities

Chocolate confectionery products have always been thought of as the ultimate sensory experience. Taste, mouthfeel, appearance and stability are key to shaping moments of indulgence. To accommodate a variety of sensory experiences and applications, find your perfect match in Cargill's innovative range of specialty fats.



MOULDINGS

SSSP™

Best-selling Cocoa Butter Substitute (CBS) for glossy and snappy chocolate confectionery. Excellent contraction for clean mould release.

Coconera™

Cocoa Butter Equivalent (CBE) for excellent cocoa butter compatibility.



CONFECTIONERY AND BAKERY FILLINGS

CremonoFLEX™

Label-friendly¹ customisable filling fat.

Ocolna™

Specialised range of filling fats, including bake-stable filling.

Socolate™

All-rounder confectionery fat suitable for various filling applications.



COATINGS

Olinera™ NH

Non-hydrogenated, non-tempered solution offering flexibility in coating applications.

SSSP™

Hard coating fat with superior gloss retention.

Hysoc™

Multi-texture coating fat, from firm to flexible, formulated with less than 1% trans fat.



CONFECTIONERY SPREADS

Ocolna™

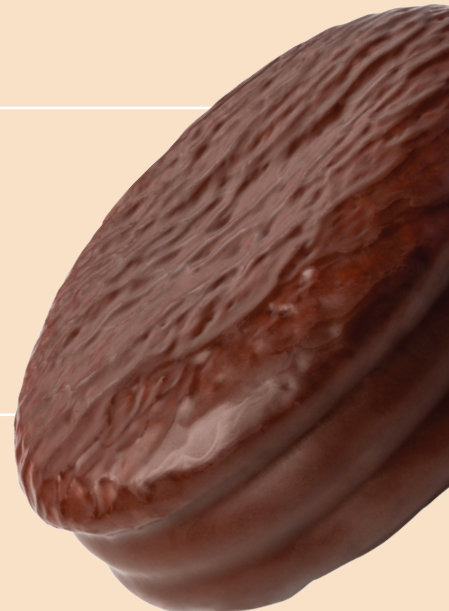
Specialised range of confectionery spreads, suitable for chocolate and nut-based spreads catering to a range of texture requirements.



Fine-tune your requirement with us.

Talk to our Cargill experts about your specifications on processing requirements, fatty acid content, contaminant mitigation and RSPO MB or SG.

¹Non-hydrogenated and contains less than 1% trans fat.



Offering you the best of Cargill

A world of expertise delivered locally, quickly and reliably, so we can create value together.

Food Ingredient Expertise

Bringing together our broadest range of food ingredients in chocolate confectionery applications, supported by our in-house chocolate confectionery expertise, with end-to-end food ingredient solutions.

120+

Technical employees and scientists across Asia

1750+

Technical employees across the globe plus additional technical service, applications and product development facilities



Extensive food ingredient portfolio and in-depth ingredient expertise



Cargill Innovation Centre Singapore, Cargill's First Health and Nutrition Center in APAC, with a dedicated confectionery lab featuring state-of-the-art equipment



Port Klang Product Process Development Centre in Malaysia

Sustainability

Operating responsible supply chains so our customers can thrive.

At Cargill, sustainability and corporate responsibility are core capabilities to help us deliver our purpose and serve as a trusted supplier to companies around the world. Cargill is committed to sustainable palm oil production and sourcing.

2014

Adopted the NDPE policy since 2014



Both Cargill Palm Oil refineries in Malaysia are RSPO MB and SG certified

Price Risk Management

Together, we can minimise uncertainty, maximise opportunity and manage price risk with confidence.

At Cargill Risk Management, we know that where there is risk, there is opportunity – a chance to be proactive instead of reactive. Our risk management experts can partner with customers to build commodity price risk management strategies using tailored solutions that are unique to their goals, industries and market biases.

Contact Cargill Global Edible Oil Solutions Australia & Malaysia

+603-7941-1311

customer-service-team@cargill.com

www.cargill.com

Our technical experts will help you create a formula that meets your product specifications.



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Helping the world thrive